



PEACH BANANA OAT BREAKFAST SQUARES



SERVES: PREP TIME: COOK TIME:

18 | 10M | 20M

GLUTEN FREE

INGREDIENTS:

- ½ Cup Crofter's Organic Premium Peach Fruit Spread
- ¾ Cup Coconut Oil (Melted)
- 1 Cup Brown Sugar
- ½ Cup Coconut Sugar
- 1 Egg
- 1 Tsp Vanilla Extract
- 1 Cup Mashed Banana
- 1 ½ Cup Gluten-Free Flour
- 1 ½ Tsp Ground Cinnamon
- 1 Tsp Baking Soda
- 2 Tsp Corn Starch
- 3 Cups Gluten-Free Old Fashioned Oats

DIRECTIONS:

1. Preheat oven to 350°F and lightly grease two 9" X 9" baking pans with cooking spray. Set aside.
2. In a medium sized bowl, combine the Crofter's Organic Premium Peach Fruit Spread, melted coconut oil, brown sugar, coconut sugar, egg, vanilla extract, and banana with a whisk. Continue to mix until mixture is smooth.
3. Next, add in the gluten-free flour, cinnamon, baking soda and corn starch. Mix with a wooden spoon until evenly mixed. Add in the gluten-free oats. Mix until evenly combined.
4. Evenly transfer the peach banana oat mixture into the prepared baking pans and level them out with a spatula. Top with a sprinkle of coconut sugar and then place in the oven to bake for 20 minutes (until the edges turn golden brown).
5. Once done, remove from the oven and let cool for 5-10 minutes. Once cooled, cut into squares. Serve and enjoy!